



Appetizer

Edamame	4.50
Boiled Soybean	
Baked Mussels	10
Spicy Mayo & Scallion	
Baked Shitake Mushroom	10
Spicy Mayo, Salmon, Scallions	
Stuffed Jalapeno	10
Spicy Mayo & Albacore	
Baked Bass	10
Mango, Spicy Mayo & Tobiko	
Hamachi Kama	14
Yellow Tail Collar	
Tuna Avocado Tartar	16
Tuna, Avocado with Tartar sauce	
Sake Avocado Tartar	16
Salmon, Avocado with Tartar Sauce	
Albacore Tataki	14
Seared Albacore, Ponzu, Onion, Scallions	
Hamachi Carpaccio	15
Yellow Tail, Ponzu, Jalapeno	
Sake Carpaccio	14
Salmon, Ponzu, Onion, Scallion	
Tai Yuzu	15
Red Snapper, Yuzu, Olive Oil, Lemon, Scallion	
Hotate Yuzu	15
Hokkaido Scallop, Yuzu, Olive Oil, Lemon, Scallion	
<u>Soup & Salad</u>	
Miso Soup	4
Miso, Tofu, Seaweed, Scallions	
Seaweed salad	8
Hiyayakko	6.50
Cold Tofu, Scallion, Shiso Leaf, Ginger, Fish Flake	
Cucumber Sunomono	7
Cucumber, Seaweed, Vinegar Dressing, Sesame seed	
Seafood Sunomono	12
4 pcs Fish, Cucumber, Vinegar Dressing, Sesame Seed	

Poke Salad	14
Assorted Seafood, Mix Green, House Poke Sauce	

House Salad	10
--------------------	----

Donburi

(serve with Miso Soup & House Salad)

Blue Fin Tekka Don	32
12 pcs Blue Fin Tuna Over Sushi Rice	

Chirashi Don	31
Assorted Raw Fish Over Sushi Rice	

Sake Don	28
12 pcs Salmon Over Sushi Rice	

Deluxe Don	36
Hamachi Toro, Salmon Toro, Otoro, Over Sushi Rice	

Otoro Don	36
Blue Fatty tuna, Ikura, Chopped Wasabi, Scallion Over Sushi Rice	

Unagi Don	28
BBQ Eel Over White Rice	

<u>Sushi Platter</u> (with Soup & salad)	32
Chef choice of 6pcs Nigiri with California or Spicy Tuna Roll	

<u>Sushi Deluxe</u> (with soup & salad)	42
3pcs of Sashimi, 6 pcs Nigri with California or Spicy Tuna Roll	

<u>Bluefin Lover</u> (with soup & salad)	36
3pcs Sashimi, 5 pcs Nigri with Tuna Avo Roll	

<u>Sake Lover</u> (with soup & salad)	34
3 pcs Sashimi, 5 pcs Nigri with Sake Avo Roll	

<u>Omakase 8pcs</u>	40
Chef choice Nigiri- 8 pcs	

<u>Omakase 10 pcs</u>	50
Chef choice Nigri – 10 pcs	

<u>Sashimi – 5</u>	15
2 pcs Hamachi, 3 pcs Sake	

<u>Sashimi- 9</u>	22
3 pcs each of Tuna, Hamachi, Sake	

<u>Sashimi -12</u>	30
3 pcs each of Tuna, Bincho, Hamachi, Sake	

<u>Sashimi -20</u>	42
Chef Choice of 20 pcs Sashimi	

Nigiri 2 pcs

Sake- Salmon	9
Blue Fin Tuna	10
Hamachi- Yellow Tail	9.50
Walu – Butterfish	9

Ebi -Shrimp	7
Tobiko – Fish Eggs	7

Bincho- Albacore Tuna	8
Saba - Mackerel	8

Unagi – BBQ Eel	9
Ikura - Salmon Roe	10

Umimasu – Ocean Trout	9
------------------------------	---

Special Nigri - 2 pcs

O Toro – Blue Fin Fatty Tuna	16
-------------------------------------	----

Kurudai – Black Snapper	10
--------------------------------	----

Sake Toro – Salmon belly	10
---------------------------------	----

Tai - Snapper	10
----------------------	----

Umimasu Toro – Ocean Trout Belly	10
---	----

Hotate - Scallops	10
--------------------------	----

Chu Toro – Medium Fatty Tuna	12
-------------------------------------	----

Hamachi Toro- Yellowtail Belly	12
---------------------------------------	----

Amiebi – Sweet Shrimp	14
------------------------------	----

Zuke – Marinated Tuna	12
------------------------------	----

Kampachi – Amberjack	10
-----------------------------	----

Inari – Tofu Skin	7
--------------------------	---

Please let us know if you have any allergies

Classic Maki

Tekka -Tuna Roll	10
Sake Maki- Salmon Roll	10
Negi Hama Yellowtail with Scallion	10
Saba Gari Mackerel Ginger Scallion	10
New York Shrimp, Avocado, cucumber, Sesame Seeds	12
Alaskan Salmon, Avocado, Sesame Seeds	12.50
New Zealand Mussel with Scallion	12.50
Spicy Tuna Tuna, Avocado, Scallion, Sprouts, Spicy Mayo	12.50
Spicy Hamachi Yellowtail, Avocado, Jalapeno, Lime, Sprouts,	12.50
Spicy Mango Salmon Salmon, Mango, Scallion, Sprouts, Spicy Mayo	12.50
Spicy Albacore Tuna Albacore, Avocado scallion, Sprouts, Spicy Mayo	12.50
Spicy Scallop Scallop, Avocado, Scallion, Sprouts, Spicy Mayo	12.50
Spicy Mussel Mussel, Jalapeno, Cilantro, Scallion, Sprouts, Spicy Mayo	12.50
Spicy Walu Walu (butterfish), Avocado, Spicy Mayo	12.50
King California Real Crab, Avocado, Tobiko	13
Rock N Roll BBQ Eel, Avocado, Sesame Seeds	13
Tuna Mango Tuna, Mango, Tobiko, Scallion	12.50

Tuna Masa Tuna, Avocado, Scallion, Tobiko	12.50
Hama Masa Yellowtail, Avocado, Scallion, Tobiko	12.50
Mango Hamachi Yellowtail, Scallion, Tobiko	12.50
Hawaiian Roll # 1 Tuna, Avocado, Scallion, Mayo Sauce with Macadamia Nuts	13.50
Hawaiian Roll #2 Albacore Tuna, Mango, Scallion, Mayo Sauce with Macadamia Nuts	13.50
Philadelphia Smoked Salmon, Avocado, Cream Cheese, Sesame Seeds	12.50
Salmon Skin Roll Cucumber, Radish Sprouts, Scallion, Shiso & Bonito Flakes	13.50
California Roll Crab Salad, Avocado, Sesame Seed	10

Special Maki

Toro Toro Fatty Bluefin Tuna, Avocado, Seared Salmon, Toro, and Scallion on Top	19
Castro Spicy Scallops, Mango, Hamachi, Avocado, Tobiko, Scallions	18
Market St Salomon, Avocado, Bincho, Spicy Mayo, Onion, Scallion, Tobiko	18
Guerrero Cucumber, Avocado, Umimasu Yuzu on top	18
Wasabi Toro Cucumber, Avocado, O-Toro on top, Fresh Wasabi, Scallions	21
Pearl St BBQ Eel, Cream Cheese, Avocado, Shiso Leaf, Unagi on Top	18
Dragon Shrimp Tempura, BBQ Eel, Avocado, Cucumber, Eel Sauce, Sesame Seed	17
Naughty Kappa Salmon, Bincho, Wrap with Cucumber, Ponzu, Scallion	15

Lion King (Baked) Crab, Avocado, Salmon, Spicy Mayo, Scallions, Tobiko	15
49er Salmon, Shiso Leaf, Avocado, Tobiko, Lemon	15
Volcano Shrimp Tempura, Cucumber, Spicy Tuna, Eel Sauce, Scallion, Tobiko	19
Caterpillar BBQ Eel, Cucumber, Avocado on Top, Eel Sauce, Sesame Seed	16
Double Hamachi Hamachi, Avocado, Tobiko, Scallions	18
Negitoro Fatty Bluefin Tuna, Scallions	11
Spider Softshell Crab, Cucumber, Shiso Leaf, Tobiko	15
Rainbow Crab, Avocado, Assorted Fish on Top, Tobiko, Scallions	19
Snow White Crab, Avocado, Butter Fish on Top	17
Tempura Roll Shrimp Tempura, Cucumber, Tobiko	13

Vegetarian Maki

Avocado	7
Kappa- Cucumber	7
Oshinko Pickled Radish with Shiso	7
Shitake - Mushroom	7
Avocado Cucumber	8.5
Ume-Shiso Pickled Plum & Cucumber	7
Mango Avocado	7.5
Avocado Cream Cheese	8.5
<u>Vege Sushi Combo</u> Cucumber Avocado Roll, 2 pics Inari, 2 pcs Avocado Nigri	16

Consuming raw or uncooked seafood, shellfish or eggs may increase risk of foodborne illness

Please feel free to contact us at (415) 621—1114 for all your all events and catering needs.

Soft Drink

Diet Coke, Coke, Sprite	3.50
Sparkling Water	5
Oi Ocha Unsweetened Green Tea	5

Wine

Cabernet Sauvignon	12
Aromas of raspberry, blackberry, plum and mocha with notes of cinnamon, black pepper and cedar on the long, textured finish.	
Pinot Noir	12
Medium-bodied with aromas of cherry, plum, herbal spices with a silky texture finish.	
Chardonnay	12
A touch of floral notes from the small amounts of Dijon, rued clones, and a hint of vanilla.	
Sauvignon Blanc	12
Aromas of white peach, honeydew melon, guava, and passionfruit with citrus notes.	

Japanese Beer (Small, Large)	7, 11
Hot Sake (Small, Large)	7, 11

Bottle Chill Sake

Nigori Cloudy (unfiltered) Sake (375 ml)	22
A unique flavor with a creamy, milky texture and natural sweetness of the rice.	
Dassai 45 (300 ml)	30
Smooth fruit notes of white peach, melon, strawberries and muscat grapes by an undercurrent of crisp dryness.	
Dassai Blue (375 ml)	38
Licorice and cantaloupe give away to pineapple candy, lemon curd and vanilla with a hint of brine on the finish.	
Tenbu Junmai (Pure Rice) (300ml)	25
Semi-sweet, smooth, round, soft notes of peach, grape, papaya. A great collection of fruity and fresh to ricey and dry.	
Hakutsuru Tanrei Junmai (Pure Rice) (180 ml)	16
A slightly dry with aromas of honey and pear with flavors of cashews and toasted cereal.	
Hana Awaka Sparkling Peach (250ml)	15
Refreshing, fizzy, low-alcohol sake. Awaka has a mild sweetness and acidity,	

Dessert

Green Tea Ice Cream	3.50
---------------------	------